

Sausage & Pumpkin Casserole

This warming dish is sure to warm you up even on the coldest of nights

Serves: 4

Prepare: 30 Minutes

Cook: 2 Hours

Difficulty: Easy



Ingredients

- [6 x 66g organic pork sausages](#)
- [500ml organic chicken bone broth](#)
- 50g butter
- 2 onions, peeled and thinly sliced
- 2 garlic cloves, peeled and chopped finely
- 1tsp chopped fresh sage
- 225g canned chopped tomatoes
- 400g borlotti beans
- 1 small pumpkin, peeled and cut into equal-sized pieces
- 2tbsp white wine vinegar
- salt and pepper
- 2tbsp parsley, to serve

Method

1. Preheat the oven to 180°C
2. Heat half of the butter in a casserole dish over a medium heat and fry the sausages for approximately 5 minutes (or until golden brown)
3. Add in the remaining butter and onions and fry for a further 3-4 minutes or until the onions have softened. Add in your garlic and sage, stirring well cook this for a further 3-4 minutes
4. Add in your pumpkin and stir everything together until completely combined. Put on a higher heat and add in the white wine vinegar - cook until most of the liquid has evaporated
5. Pop in the borlotti beans, chopped tomatoes and stock. Season as much or as little as you like with salt and pepper. Bring the mixture to the boil
6. Transfer the casserole dish to the oven for at least one hour, or until the sausages have completely cooked through
7. Sprinkle over some parsley and serve